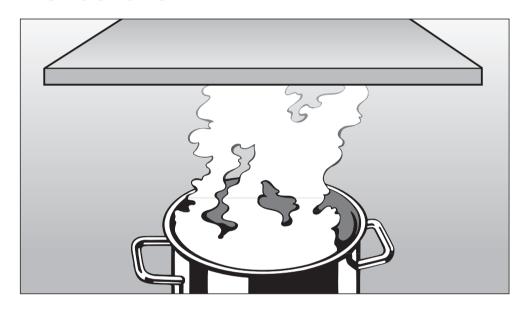


# Operating and Installation Instructions



Ventilation System DA 220-4

To prevent accidents and machine damage, read these instructions



installation or use.



# **Contents**

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# Read these Operating Instructions carefully before installing or using the Ventilation System.

This appliance is intended for residential use only. Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the hood.

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

# READ AND SAVE THESE INSTRUCTIONS

↑ CAUTION

For General Ventilation Use Only.

Do not use to exhaust hazardous or explosive materials and vapors.

- This appliance is designed to vent cooking smoke and odors only.
- Be certain your appliance is properly installed and grounded by a qualified technician.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system.

Before connecting the appliance to the power supply make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. If in doubt consult a qualified electrician.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held responsible.

- This equipment is not designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for installation in these applications. Please contact the nearest Miele dealer or the Technical Service Department with specific requirements.
- Before servicing or cleaning the unit, switch power off at the service panel and lock the service disconnecting means to prevent power from being switched on accidentally. If the service disconnecting means cannot be locked, securely fasten a prominent warning, such as a tag, to the service panel.
- Before discarding an old appliance, unplug it from the power supply and remove the power cord and any doors to prevent hazards.

#### Use

- Do not allow children to play with or operate the appliance or its controls. Supervise its use by the elderly or infirm.
- Do not flambé or grill with an open flame beneath the hood.
  Flames could be drawn up into the hood by the suction and the grease filters may catch fire.
- Never operate gas burners without cookware. Turn the burner off when not in use. Adjust the burner so that the flames do not extend beneath the cookware. Do not overheat the cookware, e.g. when using a wok. The hood can be damaged due to excessive heat from the burners and the cookware.
- Do not use the hood without the grease filters in place.
- Clean the grease filters regularly.

  Dirty filters are a fire hazard.
- Do not use a steam cleaner to clean the hood. Steam could penetrate the electrical components and cause a short circuit.
- Always turn on the hood when using the cooktop to prevent damage from condensation.

# 

- Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers may ignite. Heat oils slowly on low or medium settings.
- Always turn the hood on when cooking at a high heat.
- Clean ventilation fans frequently.

  Grease should not be allowed to accumulate on the fan or filter.
- Use the proper pan size. Always use cookware appropriate for the size of the surface element.

# MARNING TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

SMOTHER FLAMES with a close fitting lid, cookie sheet, or metal tray then turn off the burner.

BE CAREFUL TO PREVENT BURNS.

If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

- NEVER PICK UP A FLAMING PAN You may be burned.
- **DO NOT USE WATER**, including wet dishcloths or towels a violent steam explosion may result.
- Use a fire extinguisher **ONLY** if:
- You have a Class ABC extinguisher and know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department has been called.
- You can fight the fire with your back to an exit.

#### Installation

↑ WARNING
To reduce the risk of fire only use metal ductwork.

Provided a larger distance is not given by the manufacturer of the cooktop, follow the minimum safety distances between a cooktop and the bottom of the hood:

- 22" (550 mm) above electric cooktops,
- 30" (762 mm) above gas cooktops,
- 26" (650 mm) above an open electric grill or an open electric boiler/fryer.

If local building codes require a greater safety distance, follow their requirement.

If there is more than one appliance beneath the hood and they have different minimum safety distances always select the greater distance.

Be careful not to damage hidden electrical wiring or plumbing when cutting or drilling into the wall or ceiling.

Do not use an extension cord to connect the appliance to electricity. Extension cords do not guarantee the required safety of the appliance, (e.g. danger of overheating).

Do not install this hood over cooktops burning solid fuel.

Any fittings, sealant, or materials used to install the ductwork must be made of approved non-flammable materials.

Never connect an exhaust hood to an active chimney, dryer vent, vent flue, or room ventilating ductwork. Seek professional advice before connecting an exhaust hood vent to an existing, inactive chimney or vent flue.

Ducted fans must always be vented outdoors.

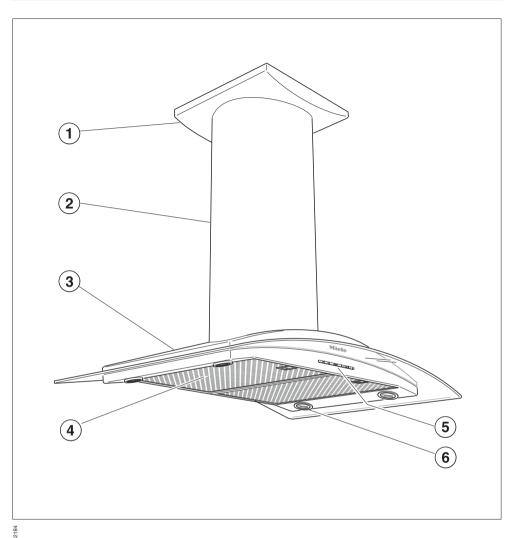
Make sure that the airflow in the room is sufficient for combustion and exhausting of all non-electric heating appliances (water heaters, gas cooktops, gas ovens, etc.), otherwise backdrafts may occur. Follow the heating manufacturer's guidelines and safety standards or those published by the National Fire Protection Association (NFPA) or the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE). If in doubt, consult an experienced professional.

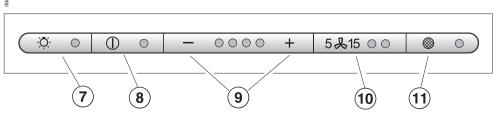
# **Functional description**

The ventilation hood works by **air extraction**. The air is drawn in and cleaned by the grease filter and directed outside.

The hood comes equipped with a **non-return flap**. This flap automatically closes when the hood is turned off so that no exchange of outside air and room air can occur. When the hood is turned on, the air pressure of the exhaust fan automatically opens the flap blowing the inside air and cooking odors outside.

# Guide to the appliance





# Guide to the appliance

- 1 Cover plate
- 2 Chimney
- 3 Canopy
- **4** Grease filters
- 5 Control panel
- 6 Overhead lighting

# 7 Light button

This button turns the light on and off and also dims the light.

The lighting can be used independently of the fan.

#### (8) On/Off button

# 9 Fan power level buttons

Four fan speed selection.

# Delayed Shut Down

This button activates the Delayed Shut Down feature. The fan can be set to turn off automatically after either 5 or 15 minutes.

#### (1) Grease filter button

The grease filter indicator lights when the grease filters need to be cleaned.

This button is also used:

- to reset the grease filter timer after cleaning the grease filters (see "Cleaning and Care").
- to show how long the grease filter has been in use (see "Operation / Grease filter timer").
- to change the number of hours counted by the grease filter timer (see "Operation / Reprogramming the grease filter timer").

# **Operation**

## Turning on the fan



■ Press the On/Off button.

# Selecting the power level



- Use the "-/+" controls to select the desired power level.
- **★** = increases the fan speed
- = decreases the fan speed

Level "1" to "3" (green indicators) are usually sufficient for normal cooking.

#### Intensive setting

Level "4" (yellow indicator) should only be used for short periods of time when frying or cooking food with a strong aroma.

# Automatically switching back the Intensive power level

The intensive level "4" can be programmed to automatically switch back to level "3" after 10 minutes.

■ Turn the fan and the lights off.



- Press and hold the "Delay Shut down" button for 10 secs. The first indicator of the fan power levels lights.
- Press the following buttons one after another,



- light,



- the "-" button, and



- the light button again.

If the power level indicators flash the automatic switch back is not activated.



■ To activate the automatic switch press the "+" button.

The power level indicators light.

■ To deactivate the automatic switch press the "—" button.



■ To save the setting press the Delay Shut down button.

If the procedure is not saved within 4 minutes of programming, the hood will automatically default to the "old" data.

#### Fan performance

The maximum air flow capacity is 625 cfm. Factors such as narrow duct diameter and bends will affect this value.

Level 1 operates at 40% capacity Level 2 operates at 60% capacity Level 3 operates at 80% capacity Level 4 operates at 100% capacity

# **Operation**

#### **Delayed Shut Down**

If odors or smoke remain in the kitchen after cooking has been completed, the Delayed Shut Down feature can be selected to allow the hood to continue running for either 5 or 15 minutes.



Press the Delayed Shut Down button while the fan is still running.

**Press once** = 5 minute delay

(left indicator lights)

**Press twice** = 15 minute delay

(right indicator lights)

To cancel the Delayed Shut Down feature press the button again.

# Turning off the fan



■ Press the On/Off button to turn the fan off.

The indicator will go out.

#### **Automatic Safety Shut Off**

The fan will turn off automatically 10 hours after the last button was activated. The lighting however will remain on.



Press the On/Off button to turn the fan back on again.

#### Turning the lighting on/off

The overhead lighting can be turned on and off independently from the fan.



■ Press the light button **briefly** to turn on the lighting.

The light button indicator illuminates.

Press the light button **briefly** again to turn off the lighting.

The light button indicator will go out.

# **Dimming the lighting**

The brightness of the lighting can be adjusted.

- While the lighting is turned on, press the light button.
   The lighting will dim until the button is released.
- If the button is pressed again, the lighting will brighten until the button is released.

If the button is pressed continuously, the light will cycle between bright and dark.

Press the light button again to turn off the lighting.

# Operation

#### Filter timers

A timer monitors the hours of fan operation. The indicator for the grease filter will light after 30 hours of operation. The grease filters must then be cleaned.

After the grease filters have been cleaned and put in place, the grease filter timer must be reset.

■ To do this, press the grease filter button for about 3 seconds.

The indicator will go out.

# Checking the filter timers

To check the percentage of time already used:

- Press the On/Off button to turn the fan on.
- Press and hold the grease button.

The number of flashing "-/+" indicators show the percentage of programmed hours that have been used.

1 indicator = less than 25 % 2 indicators = less than 50 % 3 indicators = less than 75 % 4 indicators = less than 100 %

This information will remain stored in memory in the event of a power failure.

## Reprogramming the timers

The grease filter timer is preset to 30 hours. This time can be lengthened or shortened to 20, 30, 40, or 50 hours.

- A time of 20 hours should be programmed in kitchens with frequent pan or deep frying.
- A time of 20 hours should also be programmed if the kitchen is only used occasionally to prevent grease which has accumulated over a long period of time from hardening on the filters making cleaning more difficult.
- Press the On/Off button to turn off the fan.
- Press the Delayed Shut Down and grease filter buttons at the same time.

The indicator for the grease filter and one of the "-/+" indicators will flash.

The lit indicator shows the programmed time:

1st indicator from the left 2nd indicator from the left 3rd indicator from the left 4th indicator from the left 50 hours 50 hours

- Use the "-/+" button to select the desired time.
- Save the selection by pressing the grease filter button.

If the procedure is not saved within 4 minutes of programming, the hood will automatically default to the "old" data.

Before cleaning or servicing the hood, disconnect it from the power supply by either removing the fuse, unplugging it from the outlet or manually "tripping" the circuit breaker.

## Cleaning the casing

Never use abrasive cleaners, scouring pads, steel wool, thinner or caustic (oven) cleaners on the hood. They will damage the surface.

- All external surfaces and controls can be cleaned with warm water and liquid dish soap applied with a soft sponge.
- Wipe dry using a soft cloth.

Do not use too much water when cleaning the controls. Water could penetrate into the electronics and cause damage.

Glass surfaces can be cleaned using a glass cleaner.

#### Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents,
  e.g. powder or cream cleansers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

These will damage the surface.

#### Stainless steel

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

#### **Controls**

These controls may become discolored or damaged if not cleaned regularly.

Do not use a stainless steel cleaner on these controls.

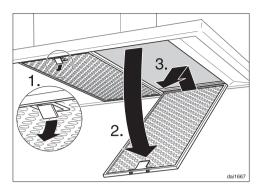
#### **Grease filters**

The reusable metal grease filters remove solid particles from the vented kitchen air (grease, dust, etc).



The grease filters should be cleaned every 3 - 4 weeks or when the grease filter indicator lights.

A dirty filter is a fire hazard.



■ To remove the grease filters pull the locking clips, **1**, forward. Lower the filter 45°, **2**, unhook it at the rear, **3**, and take it out. Support the grease filter so that it does not fall onto the cooktop.

#### Cleaning the grease filter

- By hand: use a scrub brush with a solution of warm water and mild detergent.
   Do not use pure detergent, aggressive all purpose cleaners,
  - aggressive all purpose cleaners, oven sprays, abrasive cleaning agents or limescale removers. They could destroy the filter.
- In a dishwasher: place the filter vertically in the lower basket, making sure that the spray arm is not blocked.
  - Use a hot temperature program, e.g. "Heavy Soil" or "Pots and pans". Use the recommended amount of dishwasher detergent. Overuse could destroy the filter.

Depending on the detergent, cleaning the grease filters in a dishwasher may cause permanent discoloration of the filter surface. Performance of the filter will not be affected by this discoloration.

- After cleaning, the filters can be placed on a towel to air dry.
- While the filters are removed, clean any dirt or grease from the filter casing to prevent the risk of fire.

When putting the grease filters back make sure that the locking clips are visibly facing the cooking surface.

If the filters are incorrectly installed, insert a small screwdriver into the slit along its edge to disengage it from the casing.

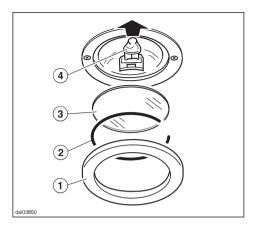
- After returning the grease filters, press and hold the grease filter button for 3 seconds to reset the timer. The indicator light will go out.
- If the grease filters are cleaned before the grease filter timer has reached its maximum, press the grease filter button for 6 seconds to reset the counter to zero.

## Changing the light bulb

Before changing the light bulbs, disconnect the hood from the power supply by either removing the fuse, unplugging it, or manually "tripping" the circuit breaker.

When in use halogen bulbs become extremely hot, and they can burn your hands. Do not attempt to change the bulbs until they have had sufficient time to cool.

Do not touch the bulb surface. Fingerprints or body oils will decrease the life of the bulb. Please follow the bulb manufacturer's instructions.



- Remove the outer ring, ①.
- Support the glass, ③, while detaching the circlip, ②. Be careful not to let the glass fall out.
- Pull the old bulb, ④, out of its socket and replace it with a new one.
- Reinstall the glass, circlip and outer ring.

Never use the lights without the glass, ③, installed. The glass is specially made to filter harmful light rays.

#### **After Sales Service**

#### Repairs

In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department.

When contacting the Technical Service Department, please quote the model and serial number of your appliance.

These are shown on the data plate which is visible when the grease filters are removed.

#### **MieleCare**

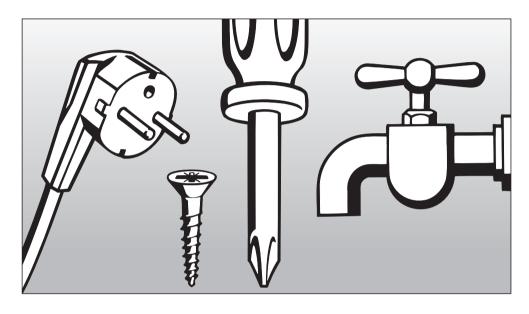
MieleCare, our Extended Service
Contract program, gives you the
assurance of knowing that your
appliance investment is covered by
5 years of worry free ownership.
MieleCare is the only Extended Service
Contract in the industry that guarantees
repairs by a Miele Authorized Service
Provider using genuine Miele parts.
Only genuine Miele parts installed by
factory trained professionals can
guarantee the safety, reliability, and
longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare**Extended Service Contracts, please contact your appliance dealer or visit us online at:

www.store.miele.com

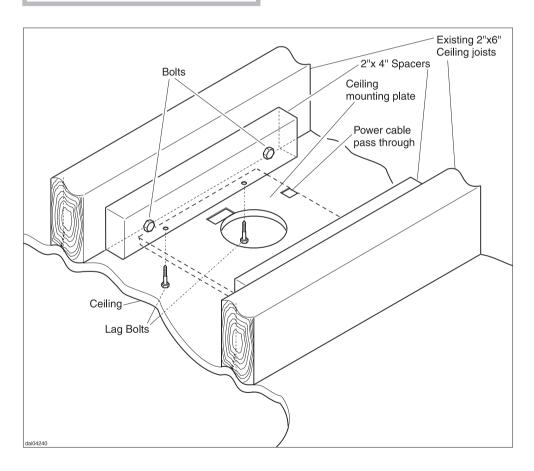




**Installation Instructions** 

# Structural support

The ceiling mounting plate will support the weight of the hood. This ceiling plate must be attached to rigid structural framing that is supported in its entirety by the ceiling joists, or to the ceiling joists directly. Do not attach the plate directly to the ceiling with anchors, toggle bolts, etc.



#### **Electrical data**

All electrical work should be performed by a qualified electrician in strict accordance with national and local safety regulations. Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work.

Ensure that power to the appliance is OFF while installation or repair

Verify that the voltage, load and circuit rating information found on the data plate (located behind the grease filter), match the household electrical supply before installing the hood.

work is performed.

If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or contact Miele's Technical Service Department. See back cover for contact information.

#### WARNING: THIS APPLIANCE MUST BE GROUNDED

#### **Important**

The hood must be hard wired accordingly:

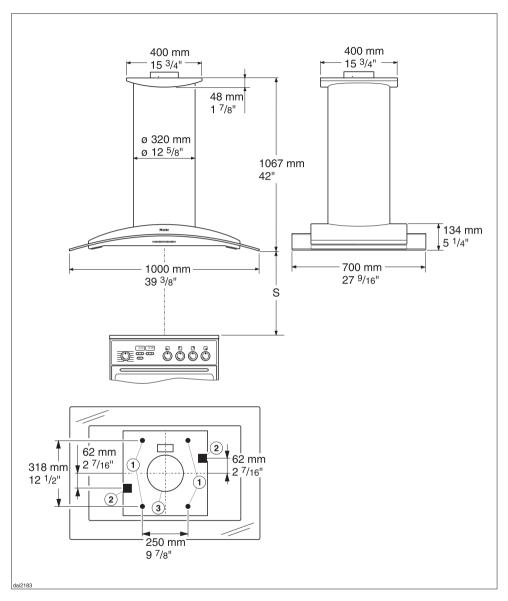
Black/Red wire: . . . . connect to L1 (live)
White wire: . . . . connect to N (neutral)

Green wire: . . connect to GND (ground)

Maximum load DA 220-3 . . . .

Frequency . . . . . . . . . . . . 60 Hz

# **Appliance dimensions**



- 1 Mounting bolt holes
- 2 Alternative positions to feed through the power cord
- 3 Exhaust connection 6" (150 mm) diameter

Do not install this exhaust hood over cooktops burning solid fuel.

Provided a larger distance is not given by the manufacturer of the cooktop, follow the minimum safety distances between a cooktop and the bottom of the hood:

- 22" (550 mm) above electric cooktops,
- 30" (762 mm) above gas cooktops,
- 26" (650 mm) above an open electric grill or open electric boiler/fryer.

If there is more than one appliance beneath the hood and they have different minimum safety distances always select the greater distance.

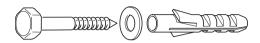
Observe local building codes.

See "Important Safety Instructions" for further information.

#### CAUTION:

During the installation process, please be careful of sharp edges that can cause harm.

#### Installation accessories



- 4 Screws 8 x 60 mm with
- 4 Washers

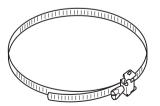
(\$10 wall anchors included in the packaging are not for use in USA/CDN.)



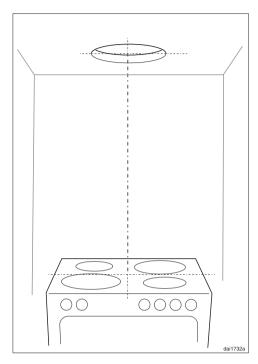
**2 spring clips** to hang the hood onto the mounting plate



- 4 Flat head screws M 6 x 20 mm with nose and
- **4 M 6 locking nuts** for securing the motor assembly

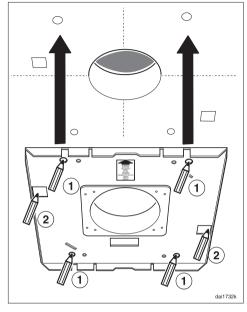


1 hose clip for securing the ducting



■ Cut a 7 ½" (190 mm) hole in the ceiling centered over the cooktop for the exhaust duct to pass through.

The exhaust connection has a 6" (150 mm) diameter.

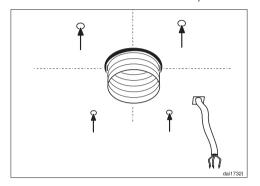


- Hold the mounting plate up to the ceiling so that the orange arrow faces the front of the hood and aligns with the line drawn on the ceiling.
- Mark the position of the four mounting bolts, ①, for securing the mounting plate.
- Determine the position of the hole the power cord, ②, will pass through.

Select the hole providing the shortest route for the power cable, ②, to reach the power terminal located at the top of the hood's chimney.

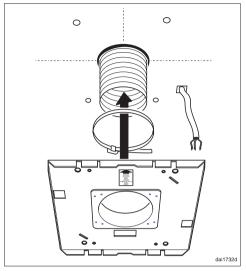
■ Feed the ductwork and power cable through their respective holes in the ceiling.

If 6" (150 mm) ductwork is not possible then 5" (125 mm) ductwork can be used in conjunction with a reducing collar available from the Miele Technical Service Department (see "Installation / Air extraction" for further details).

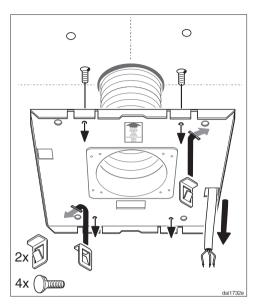


■ Drill four <sup>3</sup>/<sub>16</sub>" (5 mm) holes in the ceiling.

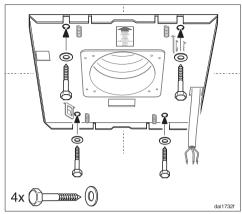
The S10 wall anchors included in the packaging are not for use in USA/CDN. Be certain that the ceiling is stable enough to support the hood.



■ Secure the ducting to the mounting plate using a hose clip.

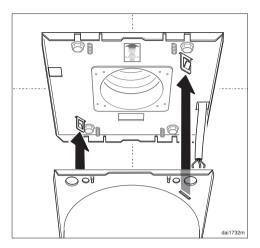


- Insert the short edge of the two spring clips into their slots from below and pivot them 90° so that the tab faces the center of the mounting plate.
- Pull the power cord through the mounting plate.
- Insert the four flat head screws M 6 x 20 into the recessed holes from above.
- Tape the screws from above to prevent them from being pushed upwards when the nuts are tightened.



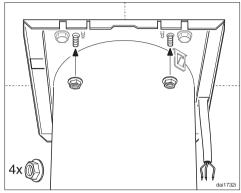
■ Screw the mounting plate through the ceiling and into the structural framing using 8 x 60 screws and washers.

Once tight, make sure that the mounting plate can safely support the weight of the hood.



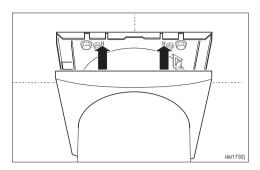
■ Using at least two people, lift the hood and guide the spring clips through their respective slots in the flange at the top of the chimney.

Make sure they click into place and that the hood is hanging securely from the spring clips before allowing them to carry the weight.

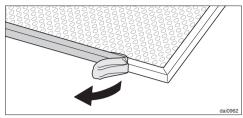


- Bolt the flange firmly to the ceiling using the four M 6 locking nuts.
- Shorten the power cable as much as possible and attach it to the terminal block inside the chimney. See "Electrical data".

Before connecting the appliance read the "Important Safety Instructions" and "Electrical data" sections.



■ Finally, being careful not to scratch the chimney, push the cover plate upwards until the spring fixing clips click into place. If installed correctly, the cover should be secure and flush against the ceiling.



■ Before using the appliance take out the grease filter and remove the protective foil from the filter frame. Return filter.

#### Danger of toxic fumes.

Gas cooking appliances release carbon monoxide that can be harmful or fatal if inhaled. The exhaust gases extracted by the hood should be vented outside of the building only.

Do not terminate the exhaust ducts in attics, garages, crawlspaces, etc.

Please read and follow the "Important Safety Instructions" to reduce the risk of personal injury. Follow all local building codes when installing the hood.

#### **Exhaust ducting and connections**

- The ducting should be as short and straight as possible, and the number of sharp bends should be minimized.
- For most efficient air extraction, the diameter of the ductwork should not be less than 6" (150 mm). Use of flat ducts also reduces the air extraction efficiency.
- Noise levels of the hood will increase if flat or round ducts of less than 6" (150 mm) in diameter are used.

# **↑** WARNING

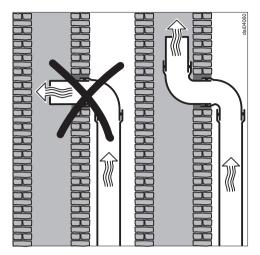
To reduce the risk of fire only use metal ductwork.

#### CAUTION

To reduce the risk of fire and to properly exhaust air, be sure to duct air outside. Do not vent exhaust air into spaces within walls or ceilings, or into attics, crawl spaces, or garages.

- Use smooth or flexible pipes made from approved non-flammable materials for exhaust ducting.
- Where the ductwork is horizontal, it must slope away from the hood at least <sup>1</sup>/<sub>8</sub>" per foot (1 cm per meter) to prevent condensation dripping into the appliance.
- If the exhaust is ducted through an outside wall, a Miele Telescopic Wall Vent can be used.

#### Air extraction



If the exhaust is ducted into an inactive flue, the air must be expelled parallel to the flow direction of the flue.

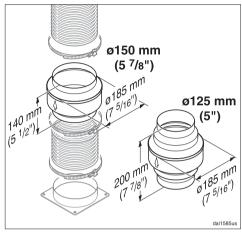
Never connect an exhaust hood to an active chimney, dryer vent, vent flue, or room venting ductwork. Seek professional advice before connecting an exhaust hood vent to an existing, inactive chimney or vent flue.

#### Important!

If the ductwork runs through rooms, ceilings, garages, etc. where temperature variations exist, it may need to be insulated to reduce condensation.

#### **Condensate trap**

optional accessory



In some cases, a condensate trap may also be required to collect and evaporate any condensate which may occur. This optional accessory is available for ducts 5" (125 mm) and  $5^{7}/8$ " (150 mm) in diameter.

When installing a condensate trap, ensure that it is positioned vertically and if possible directly above the exhaust outlet. The arrow on the casing shows the venting direction.

# Caring for the environment

# Disposal of packing material

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please recycle.

To prevent suffocation of children, ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of their reach.

#### Disposal of an old appliance

Old appliances may contain materials that can be recycled. Please contact your local recycling center about the possibility of recycling these materials.

Before discarding an old hood, unplug it from the outlet and cut off its power cord to prevent hazards. When contacting the Technical Service, please quote the model and serial number of your appliance.



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For most the updated manual see the Miele website.